

## *Banqueting Menu Selector*

### **Starters**

- Cream of tomato soup with basil oil (v)
- Roasted sweet potato & butternut squash soup with herb croutons (v)
- Broccoli & stilton soup with stilton crumble (v)
- Chicken liver & port parfait with toasted brioche & Cumberland sauce
- Classic prawn cocktail, Marie rose sauce with buttered brown bread
- Feta, almond & pomegranate salad (v)
- Caramelised ham hock with green pea bisque (£1 Supplement)
- Cured salmon gravadlax with sour crème, cucumber & black rye bread (£1.50 Supplement)

### **Main Courses**

- Roast rib of British beef with Yorkshire pudding
- Roast loin of pork, crispy crackling & Yorkshire pudding
- Roast chicken breast, Yorkshire pudding, sage & onion stuffing
- Roast leg of lamb infused with mint & rosemary
- All of the above served with roast potatoes, seasonal vegetables & pan gravy***
- Garlic & parmesan encrusted breast of chicken with black pepper sauce, fondant potatoes & seasonal vegetables
- Sage & onion stuffed belly of pork, dauphinoise potatoes, calvados cream sauce & Vichy carrots
- Baked salmon supreme with char-grill asparagus, new potatoes & dill chive crème
- Slow-braised feather blade steak with fondant potatoes, honey roast chantenay carrots and red wine jus
- Strip sirloin of beef, red wine sauce, Yorkshire pudding seasonal vegetables & roast potatoes (£5.00 Supplement)

### **Vegetarian**

- Goat's cheese, spinach & red pepper wellington, roast potatoes, rich gravy & seasonal vegetables
- Spinach & ricotta cannelloni with slow-roast tomato pomodoro sauce, mozzarella cheese & tossed salad
- Wild mushroom risotto, duxelles & gran padano
- Green pea gnocchi, courgette ribbons & garlic toast

### **Desserts**

- Sticky toffee pudding, toffee sauce & traditional custard
- Vanilla cheesecake with spiced berry coulis
- White chocolate & amaretto mousse, cantuccini biscotti
- Mango & passion-fruit bavarois, mango puree and chantilly cream
- Individual spiced apple tart, traditional custard
- Citron tart, red berries & chantilly cream
- Dark chocolate & salted caramel torte with Cornish clotted cream
- Selection of cheese, fig jam & artisan crispbread (£1.50 Supplement)
- Trio of desserts - Double chocolate mousse, White chocolate & raspberry mousse, Chocolate & orange tartlet (£1.50 Supplement)
- Tea Coffee & Mints

**3 Courses @ £24.95 per person**